

Amendments to the Claims:

Please amend the claims as follows:

1-33. (Canceled)

34. (New) A frozen dessert product comprising a single phase pellet formed from a premix comprising up to 8.5% sucrose or sucrose equivalency, said pellet resulting from said premix being introduced into a cryogen, said pellet remaining a single phase product at a temperature of from about -28°C to about -5°C without fusing to another pellet.

35. (New) The frozen dessert product according to claim 34 wherein said pellet has a melting temperature of about -5°C to about -10°C.

36. (New) The frozen dessert product according to claim 35 wherein said pellet does not fuse to another pellet at the melting temperature of said pellet.

37. (New) The frozen dessert product of claim 34 wherein said pellet consists essentially of premix.

38. (New) The frozen dessert product according to claim 37 further comprising about 0.025% to about 0.075% artificial sweetener.

39. (New) The frozen dessert product according to claim 38 wherein said single phase

pellet remains frozen at a temperature of about -18°C to about -20°C.

40. (New) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -26°C to about -28°C.

41. (New) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -15°C to about -18°C.

42. (New) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -5°C to about -10°C.

43. (New) The frozen dessert product according to claim 38 comprising at least 10% milk fat.

44. (New) The frozen dessert product according to claim 43 comprising about 9% to about 12% non fat solids.

45. (New) The frozen dessert product according to claim 44 comprising about 6% to about 8.5% sucrose or sucrose equivalency.

46. (New) A method of forming a frozen dessert product comprising introducing droplets a premix into a cryogen, said premix being comprised of up to 8.5% sucrose or sucrose equivalency forming said droplet in a single phase pellet in said cryogen, said pellet

remaining a single phase product at a temperature from about -28°C to about -5°C.

47. (New) The frozen dessert product according to claim 46 wherein said pellet has a melting temperature of about -5°C to about -10°C.

48. (New) The frozen dessert product according to claim 47 wherein said pellet does not fuse to another pellet at the melting temperature of said pellet.

49. (New) The frozen dessert product of claim 46 wherein said pellet consists essentially of premix.

50. (New) The frozen dessert product according to claim 49 further comprising about 0.025% to about 0.075% artificial sweetener.

51. (New) The frozen dessert product according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -18°C to about -20°C.

52. (New) The frozen dessert product according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -26°C to about -28°C.

53. (New) The frozen dessert product according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -15°C to about -18°C.

54. (New) The frozen dessert product according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -5°C to about -10°C.

55. (New) The frozen dessert product according to claim 50 comprising at least 10% milk fat.

56. (New) The frozen dessert product according to claim 55 comprising about 9% to about 12% non fat solids.

57. (New) The frozen dessert product according to claim 56 comprising about 6% to about 8.5% sucrose or sucrose equivalency.

58. (New) A method of forming a single phase dessert product, the method comprising the step of:

introducing a premix into a body of liquid cryogen to form a single phase pelletized dessert product;

wherein the premix comprises an artificial sweetener in the about of about 0.025% to about 0.075% of the premix; and

further wherein the single phase dessert product can be stored at a temperature of from about -5°C to about -35°C while maintaining its structural integrity.

59. (New) The method of claim 58, wherein the premix further comprises a sweetener in the amount of 7.5% to about 8.5% of the premix.

60. (New) The method of claim 59, wherein the sweetener is sucrose or a corn sweetener.

61. (New) The method of claim 58, wherein the artificial sweetener is sucralose, aspartame, saccharin, acesulphame K and combinations thereof.

62. (New) The method of claim 58, wherein the dessert product is ice cream, sorbet, water ice, ice milk or frozen yogurt.

63. (New) The method of claim 58, wherein the premix further comprises at least one stabilizer.

64. (New) The method of claim 63, wherein the premix contains from about 0.25% to about 0.60% of a stabilizer.

65. (New) The method of claim 63, wherein the premix is a vanilla ice cream premix that contains from about 0.35% to about 0.55% of a stabilizer.

66. (New) The method of claim 65, wherein the vanilla ice cream premix contains from about 0.40% to about 0.50% of a stabilizer.

67. (New) The method of claim 63, wherein the premix is a chocolate ice cream premix that contains from about 0.20% to about 0.50% of a stabilizer.

68. (New) The method of claim 67, wherein the chocolate ice cream premix contains from about 0.30% to about 0.45% of a stabilizer.

69. (New) The method of claim 68, wherein the chocolate ice cream premix contains from about 0.35% to about 0.44% of a stabilizer.

70. (New) The method of claim 58, wherein the premix contains from about 0.03% to about 0.07% artificial sweetener.

71. (New) The method of claim 58, wherein the premix contains from about 0.04% to about 0.06% artificial sweetener.

72. (New) The method of claim 58, wherein the premix contains 0.025% to about 0.075% sucralose.

73. (New) The method of claim 72, wherein the premix contains 0.03% to about 0.07% sucralose.

74. (New) The method of claim 73, wherein the premix contains 0.075% to about 0.16 percent sucralose.

75. (New) The method of claim 74, wherein the premix contains 0.09% to about 0.11% sucralose.

76. (New) The method of claim 58, wherein the pelletized dessert product can be stored at a temperature of from about -5°C to about -10°C.

77. (New) The method of claim 59, wherein the premix further comprises at least 10% milk fat and about 9% to about 12% non-fat milk solids.

78. (New) A pelletized dessert product produced by the method of claim 58, wherein said dessert product can be stored at a temperature of from about -5°C to about -35°C.

79. (New) A pelletized dessert product produced by the method of claim 58, wherein said dessert product can be stored at a temperature of from about -5°C to about -10°C.